

MASSACHUSETTS PLOUGHMAN

DEVOTED TO AGRICULTURE, HORTICULTURE, THE FARM, THE GARDEN, AND THE HOME.

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AGRICULTURAL.

Growing Prize Vegetables and Fruits.

At a recent meeting of the Massachusetts Horticultural Society, Mr. Herbert R. Kinney of Worcester made an address on the subject of growing and exhibiting vegetable and fruits, of which we give the following summary:

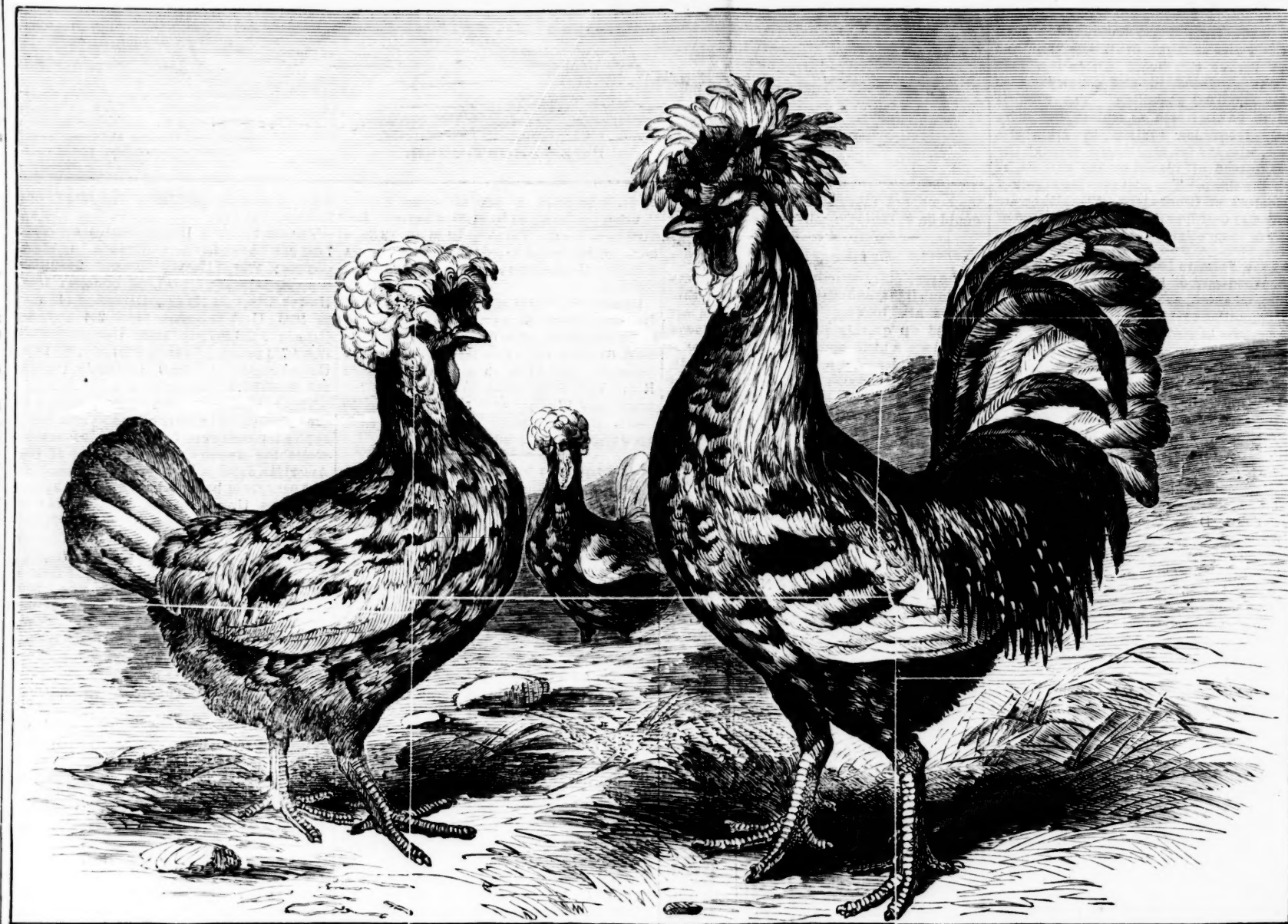
There can be no general rule regarding the proper size of vegetables or fruits for exhibition, but the present custom of exhibiting vegetables of a smaller size than formerly is a great improvement. This applies particularly to such vegetables as potatoes, beets, carrots and parsnips, as the tendency of these is to grow too large; but with such as salady and horseradish the larger they are (providing they are fairly smooth) the better. To have any of these roots in good condition to exhibit, they should be matured, or nearly so, and to get the plumpness and color which is desirable, they should have an abundance of potash.

The one vegetable of the rich and the poor that is in use during the whole year and on nearly every table once a day is the potato. It is generally grown by almost every one who has a garden; still it is not shown to perfection as often as should be at our exhibitions, yet many better now than formerly. The tendency to give prizes to extra large specimens is not encouraged at this time, and, as the exhibitors are after prizes, if the judges recognize only medium-sized, smooth specimens, they will soon be the kind exhibited. While I say medium sized it will do to go rather above that size if it is potatoes are of good shape and show no signs of coarseness, a defect which should never be encouraged. Whatever the size, the skin should be full. To grow potatoes that have all the good qualities and none of the faults is not always an easy matter, and after they are grown it is often hard to find twelve that are alike, even when the crop is good.

I have raised potatoes of fair quality and smoothness on very heavily manured market garden land, but they are not a crop that responds to heavy manuring. To grow the best and handsomest potatoes possible, I would use no manure the year the potatoes are planted, but from 1000 to 2000 pounds of good fertilizer per acre, about one-half broadcast and one-half in the drill, thoroughly mixed, using large seed cut to two-eye pieces, and planted the first of May in drills 18 to 22 inches by 30 to 42 inches apart (the latter distances for the late varieties). Give thorough cultivation and plenty of Paris green and Bordeaux mixture, and you should have potatoes of the best quality.

Perhaps there is no vegetable that is more often exhibited and wrongly judged than celery. Celery to be good for the table or for market should have a head as much as lettuce or cabbage, and to get this head it is necessary to sacrifice the older leaves. In fact, as you bring the head to perfection you lose all of the outer leaves, but the same is true of lettuce or cabbage, and who would think of giving a prize to lettuce or cabbage because it had a great spread of leaves. It may be possible to sell these great bunches of celery leaves, but I doubt if there is a dealer in Faneuil Hall Market who would buy one; they know celery there. It seems to me that every horticultural and agricultural society should try to encourage the people to raise the best of produce, and that we have not always done this in regard to celery. Bunches of what I call "celery leaves" are occasionally picked from among heads of good celery, but the methods of growing the two are entirely different.

To grow the bunch of celery leaves, the plants must have considerable room and a long season of growth. They may grow quite rapidly at first, but should continue growing less and less as they near maturity, because a sudden start will cause the heart to develop, the outer leaves to soften, and the head will then begin to form. The old reason we can well remember when there was a demand for the big heads of celery, not bunches of celery leaves. I have seen them and have raised some, but do not try



HOUDANS.

to grow them now, as they are not wanted in the markets. I would not object to the awarding of prizes to large heads of celery, for it is one of the few vegetables to which size may be considered an advantage, but the point is size of head, not of plant. I have seen bunches of celery on exhibition which were six to eight inches in diameter that had practically no heart. It should be the duty of the judges where such celery is shown to pick off the outer leaves from one of the heads so that every one can see how utterly worthless it is.

As I have spoken about the growing of the bunch of celery leaves, perhaps it would be well to say a few words about growing the heads of celery. The method early in the season makes but little difference except in regard to the size of the head. If you would have a head of nice proportions and not too tall the plants must be set 10 or more inches apart; but if you want nice celery for family use or market, from four to six inches should give a more satisfactory crop. To get celery of the best quality it must be planted rapidly, and it is quite important that it should take an extra start when we begin to blanch it. Celery that is blanching with earth gets this start from the cutting of the roots and the chance that those roots which are left to grow up into the soil of the earth of the bank. Perhaps the best way to start golden celery that is to be blanching is to give a good watering and work the ground about the time the boards are set up. This gives celery a fair quality; but no method will give as good celery in the early fall as can be produced later when the weather becomes cooler. Celery grown in this way will not keep so well as that of poorer quality.

There is one more point in the exhibition of vegetables to which I wish to call your attention, and that is the danger of losing our type or of recognizing varieties that have no type of their own. At the present time, when every seedman has to have something new almost every year, if you consider how many there are in the seed business you will see that our so-called varieties multiply rapidly, and while some of these may be entirely new, a very large part of them are practically like some varieties that are already in cultivation. These exhibitions are supposed to be run to educate the exhibitors and the public, but if they are to be of use in that line the judges must see that exhibitors hold strictly to the type of the variety they exhibit. Exhibitors will often say that they bought the seed for such a variety and think that should be sufficient. While that may be all they can know about them at first, the judges should satisfy themselves about the type and then stick to it. To illustrate this I will mention the tomato, of which there are a great many varieties of the same color, but with several distinct types.

I think that in the fruit exhibitions we find rather more of the amateur spirit than in the vegetable department, but the professional is here also, and is usually able to secure his full share of the prizes. In the vegetable exhibition as a rule we cannot consider the size of a specimen a very important factor, but with fruit it is different, as there seems to be no objection to large size in any of our fruits, providing they have color and smoothness, and for that reason we may consider size of very considerable importance in fruit of all varieties for the exhibition table, but there are other things that must be considered.

All dessert fruits to be of value for market or attractive for home use must be handsome in color and form. Cooking fruit, to be of the best quality, must be fair and fine grained. So we have several things other than size to consider in the fruit exhibits, and I think it important that the judges of fruit at our larger exhibitions should try to encourage the growing of fruit of the best quality as well as of the largest size; for instance, a very large apple of poor color quality is of but little value, and a small strawberry of fine color and quality is equally undesirable, from a commercial point at least, so we should consider that size and color must go together to make a perfect fruit.

Very many varieties of fruit are shown, especially at our agricultural fairs, long before they should be ripe, and there is an endeavor to get a color similar to what the fruit should have when ripe, but this is all wrong, because we do not want Baldwin apples ready for the table in September or Northern Spy in October.

Judges who consider color the most important quality in fruit are likely to do more for the good of the fruit interests than those who consider size of the fruit of the first importance, but the ideal fruit is one of good size and color.

There is a difference of opinion among fruit judges in regard to imperfections. Some claim that a plate of fruit is no better than the poorest specimen, and they will often throw out a plate because of a defect in a single specimen, when those remaining are much better than any other whole plate. Other judges claim that if the fruit is better than any other 12 they should have the prize.

While size and color are in general the two most important qualities in the fruit exhibition, when we consider the peach we should use a great deal of care or we may encourage the exhibition of the product of disease. Perhaps there is no other fruit that is increased in size and color as is the peach by disease. It has been so that there was no use in showing sound peaches at some exhibitions, as the prizes were all given to prematurely ripened fruit. I have seen prizes for Crawfords Early and Late given to peaches between which one could hardly tell the difference. It is not uncommon to see the prizes given to ripe Ribbles and Crochys early in September, when the sound fruit shows no signs of ripening. These displays of diseased peaches may take better with the public and are certainly more of an attraction than good sound fruit, but I believe they are against the promotion of horticulture.

Notes from Washington, D. C.

A call on Mr. Jared G. Smith of the Division of Plant and Seed Introduction of the Department of Agriculture found him busily engaged in preparing for a journey.

"Next week," he said, "I am going to give the rice growers of Louisiana a little talk regarding the work of the department in producing a hard grained rice. Of course, you know what the Kushi rice is, as I have repeatedly told you about it. In a few words, it is a hard grained rice which will enable the rice growers to do their harvesting by machinery, instead of the old method, which was by hand."

"We have lately received, through Mr. D. G. Fairchild, over two tons of the Moravian or Hanna barley. At the Brewers' Exposi-

tion held during October and November in Munich, Bavaria, this barley, known all over Europe as the "Hanna" variety, took the gold medal. So we thought that we should like our people to grow some of the same character. Its name alone should make it popular with a majority of our people," he said laughingly. "This is unquestionably one of the best brewing barleys in the world, and is noted for its qualities of early ripening, unusually heavy yields, and special mealiness, which latter, together with other qualities of kernel, render it one of the great favorites among German as well as Austrian brewers. So far as known it is the first importation of this variety into America. We have distributed it among various experiment stations, and any one who desires a trial portion should write direct to the State officials."

"Another importation has been ten thousand cuttings of the Red Senesch hop, also sent through Mr. Fairchild. This red hop, which gives a much larger yield than the old Bohemian red hop (the Saaz), is to be reckoned among the very good hops. It is of an oval form, a well shaped spindle and an agreeable aroma. This is probably the best yield of all the really fine European varieties. These cuttings have been taken from some of the best hop gardens in the Bohemian region of the Saaz. They have all been distributed among the various stations, so it will be impossible for any one to obtain any for private use."

Chemist Wiley of the Department of Agriculture gave a statement last year to a newspaper reporter concerning the proper age at which most makes the best eating, and among other things the article stated that chickens should be left hanging by the feet out in the cold during the winter until the head dropped off, when they would be "ripe."

The reporter got the statement and the chicken turned upside down; the bird should be hung out by the head. This is the old way and a good one in a cold climate, but it serves by comparison to show the advance which has been made in cold storage systems. If the supply of fresh meat should cease for a time, there would still be enough cold stored to supply a great demand. In England, cold storage is practiced extensively, and it plays an important part in our trade with the Mother Country. The figures for any one of the British food supply centers are startling. The Birmingham Post, in a recent issue, calls attention to the large American frozen meat trade. The foreign meat supply, it states, continues to increase, and it is difficult to say how large a part it now plays in the feeding of the English people. For a long time people could not be persuaded that frozen meat was palatable, but cheapness and improved quality in course of time made many converts, and for some years the frozen mutton of Australia and New Zealand and the frozen beef of America have formed, in a large measure, the staple meat supply of the laboring classes.

During the last 25 years, the meat trade with the United States has developed into an important industry, and the cold stores are regularly filled with hundreds of quarters of American beef. It is estimated that quite 30,000 sheep carcasses can be stored at Birmingham, and when the new rooms are completed this number will be increased to over 100,000. The quantity of pigs indicates the popularity of American bacon. Large

consignments of chilled pork are also received from the States. This is one of the newer importations, and it seems so far to have been attended with satisfactory results. The pork is said to be of high quality and rich flavor, and undistinguishable from English pork, except in color, which is not quite so bright as that of pork recently killed. This American meat has the merit of being slightly cheaper than the English.

The growth of the Australian rabbit trade has been phenomenal. Upwards of 14,000,000 rabbits are, it is stated, annually received in England, and boxes containing several scores of thousands were to be found a week ago in the freezing chambers. The fur is as stiff as the porcupine's quill and the skins are as hard as stones. Some of the animals were placed in the stores fully six months ago. Canadian eggs and Danish and Siberian butter, of which there would appear to be an ever increasing supply, are preserved, and large consignments of Columbia salmon—big fish weighing nearly half a hundredweight—are being constantly received. In the new works special storage rooms will be set apart for the reception of fish and fruit. Canada and Serbia send large supplies of turkeys during the winter, geese come from France and Italy, fowls from Russia and hares from Belgium, all of which, in their turn, find a brief resting place in these strange storehouses.

Birmingham is only one instance of British cold storage plants. On the Continent of Europe the practice has by no means reached the development found in England and the United States. The surprising results attained by the Department of Agriculture in its storage of meats, eggs, milk, butter and fresh fruits sent over from America, many of them from the Pacific Coast, were a revelation to the French and Germans.

Dr. Howard, the entomologist of the Department of Agriculture, is working along important preventive lines. In anticipation of the inroads which insects and pests may make upon shrubs, flowers, plants and trees in this country, Dr. Howard has men in Europe and Africa searching for such insects as are carnivorous or prey upon other insects. Great caution must be exercised in selecting these, for often the remedy might be as injurious as the pest. The English sparrow and monodactyl are striking examples of this. Dr. Howard stated that in certain portions of central Europe there is a species of land beetle, which is, however, also a tree beetle. That is, its home is in the ground, but it will jump into trees, where insects, caterpillars and moths may be found upon which it preys. Such beetles are in abundance, but they almost invariably die in captivity. To overcome this difficulty, the department is now working with a view to importing them into the United States. If this can be accomplished, colonies will be given to Boston, New York, Philadelphia and Washington. Professor Webster of the Ohio Station is in correspondence with the South African government, with a view to obtaining insects which will kill many of the pest must be ascertained. Once this is learned, there will be found its natural enemy. A great share of our pests have been imported, while the insects preying upon them have not come with them, and there has been nothing to keep them in check.

GUY E. MITCHELL.

The Twentieth Century Cow.

She is a very different creature from the cow which saw the dawn of the 19th century. In 1800, even 60 years ago the cow of our father's yard had little in common with the fine specimen we call the queen of the stable today. We all know what she had in the way of ancestry. Hardly a cow in the country half a century ago could boast of a lineage worth preserving. Her care and general treatment compared well with her descent. She stood half the winter long out in the cold, shivering, hungry and a standing advertisement of the fact that her owner considered her simply an adjunct of his farm, rather than his most valuable assistant.

But the cow of the new century! She opens her eyes upon a prospect most delightful to contemplate. She is recognized as furnishing the lucky man who possesses her a most desirable part of his income from year to year. The millions of dollars invested in her, and her progeny in this country according to the latest census show that she represents a quantity upon the dairyman's cash book by no means inconsiderable. Then, too, her surroundings are fairly palatial compared with those of her grandmother. It is now thought worth while to provide her with warm quarters, secure from the wintry blasts, to furnish her with the best of hay and corn and other feed, to keep her well supplied with pure and fresh water, to shield her even from the flies which might annoy her and detract from her peace of body; in short, to do everything possible to add to her comfort.

Her pedigree is carefully traced and hung in the parlor, where all may point to it with pride. From calfhood to full maturity she is an object of the utmost consideration, and her untimely departure, in case such should be her fate, is the source of deepest lamentation.

What does the new century cow do to compensate for all this watchful solicitude? According to the statistical report for 1898, the latest before us, there are about 16,000,000 cows in this country, valued at \$474,000,000. Not far from ten thousand creameries are in operation in which 300,000,000 pounds of butter are made each year, or one-fifth of the total output; the remaining 1,200,000,000 pounds represents the labor of private dairies. The value of every pound of butter made should be at least twenty cents, from which we may conclude that the worth of the butter alone which our cow gives us every year is about \$3,000,000. Besides this there is the cheese, the tallow, the hides and all the other products traceable to the cow.

What a beautifully magnificent creature she is! We do well to take pride in her. She repays all our efforts in her behalf tenfold every year. Do we sufficiently appreciate her consequences in our farm economy? Some do not. That is sure. They still consider her just as their grandfathers did, as an animal to be tolerated on the farm. It is time those men woke up to the fact that the cow is a creature of flesh and blood, with keen instincts and a sharp sense of justice. With what measure we mete to her with that measure she returns. She is a business animal. She knows when she is fairly dealt with and responds accordingly. It will pay us to cultivate more carefully the acquaintance of the new century cow.

E. L. VINCENT.

Broome County, N. Y.

Breeding for Better Constitutions.

Not the least important of modern tenets in cattle breeding is that of aiming to secure better constitutions for the animals. This tendency is particularly noticeable among the breeders of Jerseys and all other high grade animals. By sacrificing constitution breeders in the past succeeded in improving beef or milking qualities, which for a time made the animals the vogue. But high records for milk and heavy weight for the shambles do not constitute the whole of a cow's life, and if she did not show the signs of physical degeneracy herself it was pretty sure to appear in the third or fourth generation. There was, of course, always the possibility of introducing new blood and thus redeeming the weak points. But a strong, healthy, vigorous line of ancestors could not always make the bull change the whole character of the progeny. The females were bound to exert some influence upon their offspring.

This is so clearly recognized today that breeders are more careful in breeding their heifers too early in life. This was one of the most fruitful sources of danger. Young heifers that were not properly matured could hardly be expected to produce young which would be strong and vigorous in constitution. To breed for constitution it is necessary to start with animals that possess it. This start must be on both sides. The female as well as the male must be strong, vigorous and robust. Both must have reached sufficient maturity where they are able to put forth their best efforts. With such a start the young should then have everything in the way of hygienic surroundings to make them grow and thrive. Give them clean yards and stables and well ventilated houses either summer or winter, and see that they get enough fresh air and sunshine. These are fully as essential to their growth as good food. By emphasizing good feeding we sometimes neglect the sunshine, fresh air, exercise, good ventilation and generally hygienic surroundings. The good food will not counteract the lack of all the others. Altogether they work for the highest development of the animal, and we cannot afford to neglect any one if we are to have animals with fine constitutions.

Minnesota.

A. B. BARRITT.

DAIRY NOTES.

Ensilage.
At a farmers' institute in Illinois lately one of the delegates related his brother's experience with ensilage. He had been feeding it and shipping his milk to Chicago, and when the ensilage was gone his milk supply was reduced 20 per cent. in two days. Mr. H. B. Gurley of De Kalb, who well known as a lecturer and writer on dairy topics, said he had the same experience last fall, and he knew several other large feeders who had found similar results when they changed from ensilage to pasture. He thought the feed his stock got in the pasture during three months cost enough to have furnished feed at the silo

Hood's Sarsaparilla
Never Disappoints

Live Stock Notes.

It is now acknowledged that small horses are more valuable in war, excepting for artillery and drawing heavy baggage, than heavier animals. It was partly learned by our officers during the war from 1861 to 1865, and the size required for cavalry was increased, or many were passed that were too slow the standard, while mules were substituted for horses for baggage and ammunition wagons. Our officers on the frontier learned many a lesson on this when they found their horses were unable to keep up or endure as much as the wiry Indian ponies, and now the war in South Africa has taught to the British army. They find the horse

Professor Henry in his book on bone feeding, says that it has been found that eating each hog a spoonful of bone meal at each feeding, or as much wood ashes as it would eat, effected a saving of 23 per cent. the amount of corn required to make 100 pounds of gain. Nearly one fourth of food saved by so simple a thing as this. He also says that the same results can be obtained twice as cheap when used as they are on a horse as a meal alone. If plenty of manilk was being fed there would not be much value in the bone meal or ashes, as it contains much of the same element as

Butter Market.

The exports of butter from Boston for the week were 195,890 pounds, against only 145 tons corresponding week last year. From New York the exports for the week aggregated 8200 tons. From Montreal, by the way of Portland and St. John, N. B., the exports were 485 packages.

The weekly statement of the Quincy Market Cold Storage Company is as follows:

	Stock	Receipts	Shipments	Balance
Butter	308 tubs	5447 tubs	35 tubs	3181 tubs
Meat	3219 tubs	1381 tubs	1866 tubs	2133 tubs

The Eastern Company reports a stock of 6219 tubs against 1381 tubs last year, and with these added the total stock is 8606 tubs, against 21,838 tubs same time last year.

Boston Fish Market

There is a very light supply of fish on the market this week, with prices higher. There has been a hard week for the dealers although the demand has been good. Mar cod is bringing 2½ to 3½ cents, with large 1½ to 5 and steak at 4½ to 7 cents. Haddock is short at 3 to 5 cents, with large 4½ to 4½ cents and small at 3½ cents. Pollock is bringing 3 to 4 cents and cusk 2½ cents. Bass is fair supply at 9 cents for striped, 6 cents for sea, and 8 cents for rock cod. Halibut is quite easy at 11 cents white and 9 cents for gray, with blue steady at 9 cents. Spanish mackerel 6 cents, sheephead 11 cents, pompano 6 cents, and red snappers 6 cents. Sea trout is easy at 10 cents and 6 cents for sea white fish at 4 cents. Perch are quiet at 5 cents for sea, 5 cents for white and 6 cents yellow. Herring are coming short at 2½ cents. Pickered are in fair supply at 10 cents. Native smelts 16 cents and Eastern 10 cents. Kels 10 cents. Fresh tongues 10 cents and chocks 7 cents. Salmon is a short at 18 cents and Western at 9 cents. Oysters are quite steady at \$1 for rock, \$1.15 for fresh opened Stamfords \$1.25 for selected Norfolks and Provence Rivers. In the shell Blue Points are \$1 a barrel. Clams are steady at 80 cents a gallon, or \$2.50 a bushel. Shelltop are a good supply of shrimp \$1 a gallon and sold steady at 16 cents alive and 18 cents a bushel.

Vegetables in Boston Market.

There are a few changes to note in the vegetable market, as the weather has been mild and the snow deep enough to check receipts of some kinds. We find carrots steady at 40 to 50 cents a bushel, old beets 30 to 40 cents, new beets 35 to 40 cents, turnips at the same, but the small ones 75 cents a box. Snap beans are dull at 50 to 60 cents, and flat snaps at 40 to 50 cents a bushel, White Dutch turnips lower at \$1.25 to \$1.50 a bushel and yellow 80 to 90 cents. Native turnips firm at \$3.15 to \$3.25 a barrel, Spanish 50 cents and Bermuda \$2.55. Leeks 40 cents a dozen and radishes 25 cents a dozen. Corn at \$1.05 to \$1.10 a bushel, \$1.50 to \$2 cents. Hothouse tomatoes 35 cents a pound and Southern \$3 to \$5 a case. Rhubarb is lower at 5 to 10 cents a pound. Celery higher at 65 cents a box. Egg plant \$3 to \$2.25 a bushel. Cabbage \$25 to \$30 per ton for Hubbard and \$20 for Turban or Marrow.

bbages are firm at \$1.25 a barrel, and
tornia cauliflower \$3.75 to \$4 a dozen.
outs 15 cents a quart. Lettuce is lower



California Navel, 175 to 200 cents, \$3 to \$3.50, 125 to 150 cents, \$2.75 to \$3.25, 112 cents, \$2.50. Jamaica oranges \$5.50 to \$6 a barrel. Boxes, 175, 200 and 216 cents, \$3 to \$3.50, 125 and 150 cents, \$3 to \$3.25. California grape fruit \$5 to \$6 for choice to fancy and Jamaica \$3.25 to \$4. A few Valencia oranges at \$4.50 for regular, \$5.50 for large and \$6 for extra can be found. California lemons \$3.50 to \$3.25 a box Messina and Palermo fancy, 300 cents, \$3.25 to \$4, choice 300 or 360 cents, the latter scarce, \$3.25 to \$3.55. Malaga grapes \$2 to \$3 a cask. Good dates fruit at \$4 to \$4.50 a box. Turkish figs 8 to 13 cents a pound. Bananas \$1.50 to \$2.50 a stem.

Apple Export Trade.

The total apple shipments to European ports for the first cutting Feb. 1, 1961, were 11,930 barrels, including 9,036 barrels to Liverpool, 966 barrels to London and 189 barrels to Glasgow. The exports included 1281 barrels from Boston, 1858 barrels from New York, 7146 barrels from Portland and 1345 barrels from Halifax. For the same week last year the apple shipments were 25,243 barrels. The total apple shipments since the opening of the season have been 1,211,234 barrels, same time last year 1,140,498 barrels. In detail the shipments have been 386,874 barrels from Boston, 217,781 barrels from New York, 176,183 barrels from Portland, 246,955 barrels from Montreal, 157,986 barrels from Halifax, 20,801 barrels from Annapolis and 4649 barrels from St.

In connection with this it is interesting to have at hand a report of the imports of apples into the United Kingdom of Great Britain and Ireland for a few years past, and the amounts received from the United States and Canada during that time. It has been estimated that the consumption of apples there amounts 'to about 4,000,000 bushels per year as an average, but the following figures will show that they can largely exceed this when American apples are plenty and can be bought at low prices. They usually take more than 75 per cent. of the apples exported from the United States and Canada.

Their imports in 1895 were 3,392,262 bushels; in 1896, 6,176,966 bushels; in 1897, 4,199,971 bushels; in 1898, 3,456,716 bushels; in 1899, 3,861,172 bushels, and in 1900, 2,128,477 bushels. These reports are for calendar years ending Dec. 31, while our reports and those of Canada for amounts exported are for the fiscal years ending June 30, and thus our large exports of 1897 are mostly included in their receipts for the latter part of 1896. Bear in mind also that our statements are reduced to barrels and theirs are in bushels.

In 1898 the United States exported 818 711 barrels, of which 770,769 were sent to the United Kingdom. In 1896 a total of 860,002 barrels, and the United Kingdom had 296 461. In 1897 we reached the unprecedented record of 1,568,984, of which 1,315,951 went to the United Kingdom. In 1898 the figures were 1,305,306,300, and 433,261 barrels. In 1899, 339,312 and 815,871, and in year ending 1900, 516,900, we sent 516,636 barrels. The returns for this period received at ports of the United Kingdom are not yet available, while our exports for the present season are likely to exceed even those of 1897, and will appear in the reports of our fiscal year ending next June, and the receipts in the United Kingdom largely in their reports up to Dec. 31, 1900.

Canada exported principally to the United Kingdom each year, in 1885, 383,268 barrels; in 1886, 507,182 barrels; 1897, 1,664,470 barrels; 1898, 439,418 barrels, and in 1899, 1,075,098 barrels. It will be seen that Canada exports exceeds the United States in number of barrels of apples exported nearly every year, but this is more, than made up for usually by the exports of dried and evaporated apples from this country. Germany is the largest buyer of these products, though

A shipment taken to Chester R. Lawrence, Fish Market, Hall Market, for the Liverpool, dated Feb. 1, says demand for reliable stock is active, but supplies mostly Maine apples, but few Canadian being available. Supplies have turned out very well. There is a scarcity of Spys and those who have them would do well to send them forward, as they are much wanted. Maine Baldwins are not turning out any better, but really sound loss bring better prices than New York, which are lacking in size. From Aug. 12, 1930, to June 26, receipts at Liverpool were 614,793 barrels, 58,993 boxes.

against 543 023 barrels to same date last year. Quotations are, tight No. 1, Boston

and Maine Baldwin, \$2.76 to \$4.20; No. 2, which includes also packed, \$1.92 to \$3.42. Ben Davis No. 1, \$3.35 to \$4.02; No. 2, \$2.62 to \$3.44, Greenings No. 1, \$2.64 to \$3.54, No. 2 \$2.40 to \$2.84, New York Baldwin No. 1 \$2.88 to \$3.54, No. 2 \$2.40 to \$2.78, Canadian Baldwin No. 1 \$4.20 to \$5.16 No. 2 \$3.60 to \$4.50, Spys No. 1 \$3.78 to \$5.04, No. 2 \$3.24 to \$3.90, Golden Russet No. 1 \$4.08 to \$4.80, No. 2 \$3.60 to \$4.08, Ben Day \$4.08 to 4.68, No. 2 \$3.48 to \$3.96, California Newtown Pippin \$1.92 to \$1.66, Oregon Newton Pippin \$1.92 to \$2.06.

The Hay Trade

There is but little change of condition in the hay trade during the past week. The best grades hold firm, and are even a little higher in price at some points, where the buyers have been more active in fear of storm conditions cutting off supplies, but this is balanced at other points by a weaker condition on medium and lower grades, which are in large supply.

Dealers around Boston seem to be well supplied, and with receipts of 302 cars for the local trade and 108 cars for export, with a light demand, the market may be called weak at quotations on all grades. Choice Timothy is \$17.50 to \$18 in large bales, \$17 to \$17.50 in small, No. 1 larger bales \$17 to \$17.50 and small bales \$16.50 to \$17.50. No. 2, either six, at \$16 to \$17. No. 3 and clover or clover mixed at \$15 to \$16. Straw is \$16 to \$17 for long ry, \$11 to \$12 for tangled

The Hay Trade Journal gives as the highest prices at various points, New York and Jersey City \$19, Boston \$18, Philadelphia \$17.50, Baltimore, Richmond and New Orleans \$17, Pittsburgh \$16, Cleveland \$15, Cincinnati and Memphis \$14.50, Duluth and St. Louis \$13, Minneapolis \$11.50, Kansas City \$11. Wheat hay at San Francisco \$13.50, Prairie hay at Duluth \$11.50, Memphis \$10, Minneapolis, St. Louis and New Orleans \$9.50, Kansas City \$9. Receipts at New York for the week were 5670 tons and 8300 tons the previous week, which partly explains the high price there and at Jersey City.

The hay crop of the United States for 1900 was reported as an acreage of 39,132,890 a., and an average of 1.28 tons per acre, or 61,110,908 tons, with an average value of \$8.89 per ton, or a total value of \$445,538,770. The greatest number of acres was produced in New York, being 4,138,261 a., worth \$47,098,474. The least was in Florida, 5348 acres, worth \$37,927. The highest average value was \$18.70 per ton, for the 66,496 tons grown in Rhode Island, but Massachusetts had 550,067 tons, worth \$17.40 per ton. Connecticut 437,411 tons, at \$16.73.

The largest number of tons was in Iowa, with 1,066,497 tons, at \$6.80 per ton. Kansas also ranked high, with 1,031,461 tons, but the average value of its tons was but \$4.85 per ton. Only one State had a lower average value, South Dakota, with 1,064,198 tons, at \$3.85 per ton. The largest tonnage was from New Jersey, 449,102 tons, at \$16.08, New Hampshire 518,886 tons, at \$15.50, Maine 433,907 tons, at \$13.95, Vermont 1,066,524 tons, at \$11.05, with 3,351,991 tons, at \$14.05, New York.

Cabbage and Potatoes

photographs are about the size of a cherry stone. But of course they can be enlarged to any extent.

POETRY.

EPICUREAN
DISPARITY.

My eyes have seen you, yet they know you
Not, how similar, how wide apart!
You sit in a healthy garden plot,
I plow bare furrows in the fields of art!

HAPPINESS.

He lay down, when weary threw his love away,
Not over found it, but every day
Happier he grew, light-hearted, sound and
whole,
For with his love he cast aside his soul.

LOVE.

You are me what you had; the gift was small
And worthless, yet though one more worthy
Than I, I gave you mine, and you gave me
yours,
And you gave me, and I gave you mine,
And you gave me, and I gave you mine,
And you gave me, and I gave you mine,
And you gave me, and I gave you mine,

PAIN.

A poor soul, "All hail," the world said "Stay,
We know you; yet still feeble, more dim,
Worn-out life consumed itself, and they,
Pierced by pain, seemed buried him!"
—The Academy.

[The following lines are copied from a well-known
book which was found in Mr. Alexander Wil-
son's pocketbook after his death. Mr.
Wilson was for many years proprietor of
the Old Corner Book Store.]

Out of myself, dear Lord,
O, lift me up!
No more I trust myself to life's dim maze,
No more to myself in all its devious ways,
I turn to you, my Father, and my God,
And say, "I am a sinner, and I need thee."

Out of my weary self,
O, lift me up!
Thou hast been with me, and I have been with thee,
Thou hast been with me, and I have been with thee,
Thou hast been with me, and I have been with thee,
Thou hast been with me, and I have been with thee,

Out of my lonely self,
O, lift me up!
Thou hast been with me, and I have been with thee,
Thou hast been with me, and I have been with thee,
Thou hast been with me, and I have been with thee,
Thou hast been with me, and I have been with thee,

Out of my doubting self,
O, lift me up!
Help me to feel that Thou art always near,
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Rather a Heat Job.

My profession isn't a popular one. There is considerable prejudice against it. I don't think I'm much more than a good many others. However, that's nothing to do with my story. Some years ago me and the gentleman who was at that time connected with me in business—his met with reverse since then, and at present I'm able to go out—was looking around for a job, being at that time rather hard up, and you might say, "We struck a small country 'own—I ain't a 'goin' to give it away by telling where it was, or what the name of it was. There was one bank there; the president was a rich old duffer; the bank was owned by the bank, owned most of the town. There wasn't no other 'till but the cashier, and they had a boy who used to sweep out and run errands."

The bank was on the main street, pretty well up one end of it—nice, snug place, on the corner of a cross street, with nothing very near it. We took our observations, and found there wasn't no trouble at all about it. There was an old watchman that walked up and down the street nights, when he didn't fall asleep and sleep. The result had two doors; the outside one was called iron, and had a three inch combination lock, the inside door wasn't no door at all, you could kick it open. It didn't pretend to be nothing but fireproof, and it wasn't even that. The first thing we done, of course, was to take a key to the outside door. As the lock on the outside door was an old fashioned Bacon lock, any gentleman in my profession who chances to read this article will know just how easy that job was, and how we done it. I may say here that the gentleman in my line of business, having that a good deal of leisure on their hands, do considerable reading, and are particularly fond of a neat bit of writing. In fact, in the way of literature, I have found among 'em—however, this bit digression, I drop it, and go on with the main job again.

This was our plan: After the key was fitted I was to go into the bank, and Jim—that was his name, of course, but let it pass—was to keep watch on the outside. When any one passed he was to tip me a whistle, and then I donned the glass and lay low; after they got by I went on again. Simple as pie, you see, then, one night as we selected the president happened to be out of town; gone down to the city, as he often did. I got inside all right, with a side lantern, a breast drill, a small steel jimmy, a bunch of skeleton keys and a green bag to hold the stolen swag. I fixed my light and rigged my breast drill, and got to work on the door right over the lock.

Probably a great many of your readers are not so well posted as me about bank locks, and I may say that the lock was a combination lock, and had three wheels in it, and a slot in each wheel. In order to unlock the door you have to get the three slots opposite to each other at the top of the lock. Of course, if you know the number the lock is set on you can do this, but if you don't you have to depend on your ingenuity. There is in each of these wheels a small hole, through which you can put a wire through the back of the lock when you change the combination. Now, if you can bore a hole through the door and stick a wire through it, you can open the door. I hope I make myself clear. I was boring that hole. The door was drilled from the inside, and I was working on it. I went on steady enough; only stopped when Jim—while, as I said, wasn't his real name—whistled outside, and the watchman toddled by. By and by, when I'd got pretty near through, I heard Jim—no to speak—whistle again. I stopped, and pre by soon I heard footsteps outside, and I'm not sure if it didn't come right up the bank steps and I heard a key in the lock. I was so dumfounded when I heard that that you could have slipped the bracelet right on me. I poked up my lantern, and I'll be hanged if I didn't let the side axle down and throw one light right on to the door, and there was the president. Instead of calling for help, as I supposed he would, he took a step inside the door and shaded his eyes with his hand and looked at me. I knowed it; he was looking at me, and I was out of order and he couldn't get in and I'm come on to tell for him.

"I told Jennings a week ago," says he, "that he ought to get that lock fixed. Where is he?" "He's been a writing letter, and he's gone up to his house to get another letter he wants a for to answer."

"Well, why don't you go right on?" says he. "I've got almost through," says I. "And I didn't want to finish up and open the vault till there was somebody here."

"That's very respectable," says he. "A very proper sentiment, my man. You can't," he goes on, coming round by the door, "be too particular about avoiding the very suspicion of evil."

"No, sir," says I, kinder modest like. "What do you suppose is the matter with the lock?" says he.

"I don't rightly know yet," says I; "but I rather think it's a little worse on account of not being oiled enough. These 'ere locks ought to be oiled about once a year."

"Well, you might as well go right on, now I'm here; I will stay till Jennings comes. Can't I help you—hold your lantern, or something of that sort?"

The thought came to me like a flash, and I turned around and says:

"How do I know you're the president?" I never seen you afore, and you may be a try-ling to crack this bank for all I know."

"That's a very proper inquiry, my man," says he, "and shows a most remarkable degree of discretion. I confess that I should not have thought of the position in which I was placing you. However, I can easily convince you that it's all right. Do you know what the president's name is?"

"No, I don't," says I, sorter surly. "Well, you'll find it on that bill," said he, taking a bill out of his pocket; "and you see the same name on these letters," and he took some letters from his coat.

I suppose I ought to have gone right on them, but I was beginning to feel interested in making him prove who he was, so I says:

"You might have got them letters to put up a job on me."

"You're a very honest man," says he; "one among a thousand. Don't think I'm at all off-putted by your persistence. No, my good fellow, I like it," and he laid his hand on my shoulder.

"Now, here," says he, taking a bundle out of his pocket, "is a package of \$10,000 in bonds. A burglar wouldn't be apt to carry those around with him, would he? I found them in the city yesterday, and I stopped here tonight on my way home to place them in the vault, and I may add that your simple and manly honesty has so touched me that I would willingly leave them in your hands for safe keeping. You needn't blush at my praise."

I suppose I'd turn sorter red when I see them bonds.

"Are you satisfied now?" says he.

I told him I was, thoroughly, and so I was. He picked up my drill again, and gave him the lantern to hold, so that I could see the door. I heard Jim, as I call him, outside once or twice, and I like to have burst out laughing, thinking how he must be wondering what was going on inside. I worked away, and kept explaining to him what I was doing. He was very much interested in mechanics, he said, and he knewed as I was a man as was up in my business by the way I went to work. He asked me about what wages I got, and how I liked my business, and said he was going to take me to his house, and set me up there as solemn as a blind owl, with my dark lantern in his blessed hand, and I'm blamed if I didn't think I should have to holler right out.

I got through the lock pretty soon, and put in my wire and opened it. Then he took hold of the door and opened the vault.

"I'll put my bonds in," says he, "and go home. You can lock up and wait till Mr. Jennings comes. I don't suppose you will try to fix the lock tonight."

I told him I shouldn't do anything more with the lock, as he could get it in before morning.

"Well, I'll be right good night, my man," says he, as I went the door to again.

Just then I heard Jim, by name, whistle, and I guessed the watchman was a coming up the street.

"I will," says I, "you might speak to the watchman, if you see him, and tell him to keep an extra lookout tonight."

"I will," says he, and we both went to the front door.

"There comes the watchman up the street," says he. "Watchman, this man has been fixing the bank lock, and I want you to keep an extra lookout tonight. He will stay here until Mr. Jennings returns."

"Good night again," says he, and we shook hands, and he went up the street.

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I worked away, and kept explaining to him what I was doing. He was very much interested in mechanics, he said, and he knewed as I was a man as was up in my business by the way I went to work.

He asked me about what wages I got, and how I liked my business, and said he was going to take me to his house, and set me up there as solemn as a blind owl, with my dark lantern in his blessed hand, and I'm blamed if I didn't think I should have to holler right out.

I got through the lock pretty soon, and put in my wire and opened it. Then he took hold of the door and opened the vault.

"I'll put my bonds in," says he, "and go home. You can lock up and wait till Mr. Jennings comes. I don't suppose you will try to fix the lock tonight."

I told him I shouldn't do anything more with the lock, as he could get it in before morning.

"Well, I'll be right good night, my man," says he, as I went the door to again.

Just then I heard Jim, by name, whistle, and I guessed the watchman was a coming up the street.

"I will," says I, "you might speak to the watchman, if you see him, and tell him to keep an extra lookout tonight."

"I will," says he, and we both went to the front door.

"There comes the watchman up the street," says he. "Watchman, this man has been fixing the bank lock, and I want you to keep an extra lookout tonight. He will stay here until Mr. Jennings returns."

"Good night again," says he, and we shook hands, and he went up the street.

I saw Jim, as I call him, outside once or twice, and I like to have burst out laughing, thinking how he must be wondering what was going on inside.

I worked away

THE STALKER MANF. CO.' - - HARTFORD, CONN

Like all of the older drivers and most of the younger ones, he never gives a starter any trouble. Those who have been long at the business are anxious to get off as soon as possible, and right in their place, let it